

Poetry.

THE OLD HYMN.

To-day, with quiet heart, I heard
The prayer, the anthem and the psalm,
And gently on my spirits fell
The sweetness of the Sunday calm,
Till, at the reading of the hymn,
With sudden tears my eyes were dim.

That old, old hymn! Its sacred lines
Had fallen on my childish ears;
My life turned back, unhindered by
The stretch of intervening years.
Near me my little daughter smiled,
And yet I was again a child.

Outside the winds were fierce and rough,
The Winter's chill was in the air;
But I could hear the bonny birds,
And humming insects everywhere;
And feel, in spite of frost and snow,
A Summer breeze from long ago.

To find the place I took the book,
And held it with a woman's hand,
While all my soul was moved with thrills
No other soul could understand;
And quite unseen, with love divine,
My mother's finger folded mine.

And not because the music rose
Exultingly, I held my breath,
Lest I should lose its sweet delight—
Upon her lips the hush of death
For years has lain!—and yet I heard
My mother's voice in every word.

Full well I know the dead are dead,
Yet sometimes at a look or tone,
With short relenting, will the past
One moment give us back our own
O happy pain! Too quickly done—
As swiftly ended as begun.

—Mrs. George Archibald.

Household.

PUMPKIN PRESERVES.

After carefully dressing a raw pumpkin, cut it into inch squares; boil in two quarts of water with a cupful of vinegar until it is tender, and allow a pound of sugar to a pound of the prepared pumpkin; cook it well together and add a little ginger and lemon sliced in it after it is cooked; convenient when fruit is scarce.

TO COOK PEAS.

After being shelled never wash the peas, as there is no need for it, and by so doing the little chit, that is the sweetest part of the pea, is removed; wash the pods and boil them half an hour first to sweeten the broth, for we all know that the pods contain more sweetness than the peas; then drain the water on to the peas and cook until tender; season with salt, pepper and butter, or, better still, cream thickened with a little flour.

NONSENSE.

The lightest of dessert dishes is made by beating the whites of six eggs to a stiff froth, adding gradually six tablespoonfuls of powdered sugar. After the two are thoroughly blended beat in a cup of jelly, of preserve or soft fresh fruit, and serve with sweetened cream flavored with vanilla. This dish should be prepared while the dinner is going on if possible, and the cream should be iced, and the "nonsense" itself will be slightly warmed by beating.

RICE PUDDING.

Wash four ounces of rice in cold water and set it on the fire with a pint of milk and the rind of half a lemon. When nearly done, if the milk be absorbed by the rice, add a little more, so that the rice may be nearly covered with it. When done remove it from the fire and mix with it two tablespoonfuls of sugar, two ounces of butter, two tablespoonfuls of milk, three yolks of eggs, a pinch of salt, and if liked, a very little nutmeg. Put back on the fire for a minute, stirring constantly. Butter a mould well and dust it with sugar, and turn the rice in it. Bake in a moderate oven for half an hour. Serve cold with a sauce.

STUFFED GREEN PEPPERS.

Take large green peppers, wash them and cut two-thirds around the stem, so that it remains attached to the pepper, and remove all the seeds. Make a stuffing of two quarts of finely-chopped cabbage, half a cupful of grated horse-radish, three tablespoonfuls of celery seed, one cupful of mustard seed and two tablespoonfuls of salt. Fill the peppers with the mixture, putting into each pepper one tiny cucumber and

one small onion, replace the stem and fasten it with a string. Put the peppers in a large unglazed jar, cover them with cold vinegar and place a muslin bag with a thin layer of mustard seed over the top; cover the jar and keep in a cool, dry place.

MINCE OF CHICKENS AND EGGS.

Chop cold boiled or roasted fowl; mix up with a cupful of drawn butter, season with pepper, salt, a pinch of nutmeg and pour in a bake dish. Set in the oven until a skin forms on the top and the surface shakes with the ebullition of the heated heart. Lay as many poached eggs on top as will lie easily in the dish and serve.

STEWED STEAK.

Put one pound of tender, thick steak, having a little fat, in a saucepan. Pour over it two cups of boiling water and a finely minced onion, seasoned with salt and pepper. Spread a thick layer of mushrooms on the top of the steak; cover the saucepan tight and set it where it will simmer, about two inches above the level of the fire. The saucepan should not be uncovered until the steak is to be removed from the dish. Forty minutes is enough to cook it to a turn.

POMONELLA PUDDING.

In a two quart pail put one quart of apples, pared and sliced, over which put half a cup of sugar, a pinch of salt and two ounces of butter. Make a batter of two cups of flour, one spoonful of butter (or clear beef dripping,) a little salt and two full teaspoons of Royal baking powder. Wet up with milk, and roll out of a size to cover the apples in the pail. Cover the pail and set in a kettle half full of boiling water. Cover the kettle and keep it boiling briskly for two hours. Turn out upside down and serve. Use wine or vanilla sauce.

TOAST.

Many seem to think that they have made toast when they brown the outside of a slice of bread. Have they? The object in making toast is to evaporate all moisture from the bread, and holding a slice over the fire to singe does not accomplish this; it only warms the moisture, making the inside of the bread doughy and decidedly indigestible. The true way of preparing it is to cut the bread into slices a quarter of an inch thick, trim off all crust, put the slices in a pan or plate, place them in the oven—which must not be too hot—take them out when a delicate brown and butter at once.

EGG PIE.

Make two very thin cakes of Indian meal, flour and soda, just as for corn bread, and wet it with sour milk and bake them in a quick oven. Make a gravy of one teaspoonful of butter, the same of flour, a cup of milk and salt and pepper. When it is boiling, drop in cold, sliced, hard boiled eggs; leave them in long enough to heat, but don't let them boil up or they will fall to pieces. Butter one of the hot Indian cakes, lay it in a round pan or dish, pour on the gravy and eggs, and lay on the top and sprinkling on pepper and salt.

A DELICIOUS SIDE DISH.

Cut the remains of cold boiled or roasted chicken in small pieces. Make a sauce of one pint of cream, two ounces of butter, the yolk of one egg, beaten, and a tablespoonful of cornstarch or arrowroot, seasoning with salt and white pepper, a little sugar, one teaspoonful of anchovy sauce and one bay leaf. Put the pieces of chicken in this sauce in a stewpan and simmer for half an hour. Steep some rice quite soft in milk, seasoning with salt and pepper. Put the chicken in the center of a dish and place the rice around it as a border and serve.

—A small refrigerator is easily made, thus: Take a new flower pot, wash it clean, wrap it in a wet cloth and set over butter. It will keep it as hard as if on ice. Milk, if put into an earthen can or even a tin one, will keep sweet a long time if well wrapped in a wet cloth.

—King Alfred, of England, set apart a seventh part of his own revenue for maintaining a number of workmen, whom he constantly employed in re-building the cities, castles, palaces and monasteries which had been destroyed by the Danes.

SOMETHING FOR EVERYBODY!

Premiums for The Workers!

FOR THE FARMERS, FOR THE LADIES, FOR THE BOYS AND FOR THE GIRLS.

THE PROGRESSIVE FARMER is a live, and as its name indicates, a progressive paper, devoted to the interests of the farmers of North Carolina, and will be filled each week with twenty-five columns of reading matter, editorial, correspondence from leading farmers and others, farm notes for the farmer, household receipts for the housekeeper, stories for young and old, miscellaneous matter, mirth, wit, &c., for all.

It will be kept up to the full standard of modern agricultural journalism. We propose to make it a paper that North Carolina farmers may not only read with profit, but one of which they may be proud.

We hope in the near future to see it become a weekly visitor in the households of thousands of farmers.

In this work we have the sympathies and good wishes of many friends, who send us cheering words and write us encouraging letters, all of which we appreciate.

We want our friends to help us extend the circulation of this paper. We do not expect nor ask them to give us their time for nothing, and accordingly we offer as compensation for the service that may be rendered us in securing clubs of subscribers for one year, the following

SPLENDID PREMIUM LIST

embracing articles of real value to the farmer, to the farmer's wife, to the boy and to the girl.

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Clubs of over sixteen may be divided between two or more post offices, but clubs of sixteen or under must be addressed to one post office.

The offer of this premium list will hold good for three months, that is to the first of June next. Now here is a chance for active men, good women, boys and girls, to help us extend the circulation of THE PROGRESSIVE FARMER, get a substantial and valuable premium, and benefit themselves.

The receipt of lists for clubs will be duly acknowledged in our columns from week to week.

If you don't want any of the premiums send us six subscribers and get your own copy free.

Without a Dollar you may get one of J. P. Nissen's celebrated Two-Horse Wagons.

For a Club of 200 yearly subscribers sent to us with the CASH, by the 1st of September next, we will give a J. P. NISSEN WAGON, two-horse, medium, complete with cover, worth \$80.00.

To the one who shall send us the largest number of subscribers over 200, we will give a Wagon and a splendid double set of Hand Made Harness complete, Bridles, Collars and Reins, worth \$95.00.

No. 1. FOR A CLUB OF 25.
One Leader Corn Sheller, Capacity 25 to 40 bushels per hour, worth \$10.00.

No. 2. FOR A CLUB OF 15.
One Smith Feed Cutter, worth \$6.50.

No. 3. FOR A CLUB OF 9.
One plantation Bell, with fixtures complete for hanging, weight 75 pounds, \$3.75.

No. 4. FOR A CLUB OF 8.
One Farmers' Friend Plow with wrench, extra point and mould board, worth \$3.25.

No. 5. FOR A CLUB OF 50.
One Double-barrel Breech Loading Shot Gun, 30 inch barrels, No. 12 gauge, worth \$20.00.

No. 6. FOR A CLUB OF 25.
One China Set of 56 pieces, worth \$10.50.

No. 7. FOR A CLUB OF 7.
One Dison's Cross Cut Saw, six feet long, worth \$2.50.
(The above goods we get from S. E. Allen, Winston, N. C.)

No. 8. FOR A CLUB OF 25.
One Dexter Corn Sheller, without fan. Capacity 25 to 40 bushels per hour, worth \$10.00.

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The Dexter Sheller, with fan, worth \$12.00.

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One Boy Dixie Plow, wrench, extra point and mould board, worth \$3.25.

No. 11. FOR A CLUB OF 32.
One Double-barrel Shot Gun, Muzzle loader, 40 inch, steel barrels, worth \$13.00.

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Four splendid Steel Hoes, worth \$2.00.

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One eight day, walnut frame Clock, worth \$5.00.

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One day Clock, with weights, worth \$2.75.

No. 15. FOR A CLUB OF 9.
One day Clock, walnut frame, worth \$3.50.

No. 16. FOR A CLUB OF 4.
One day Nickel Clock, worth \$1.50.

No. 17. FOR A CLUB OF 7.
One day Nickel Clock, with alarm attachment, worth \$2.50.

No. 18. FOR A CLUB OF 25.
One good Silver Watch, genuine American lever, worth \$10.00.

(These goods we get from W. T. Vogler, Winston, N. C., and are guaranteed.)

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One No. 7 "Selmo" Cook Stove, with 13 pieces and 3 joints of pipe and one elbow—a splendid Cook Stove, worth \$13.25.

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Sixty-six feet of 10 inch Tobacco Flues with six elbows and two caps, an outfit for a barn 16 feet square, worth \$10.80.

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One Tin Chamber Set, 3 pieces and neatly painted, worth \$2.50.

(These goods we get from Giersh, Senseman & Co., Salem, N. C.)

No. 22. FOR A CLUB OF 9.
One Patch Hand Corn Sheller, to be attached to an ordinary box, guaranteed and will last a life time, worth \$3.00.

No. 23. FOR A CLUB OF 17.
One Kitchen Safe, 3 shelves, one drawer—all poplar and very neat, worth \$7.00.

No. 24. FOR A CLUB OF 11.
One Dining Table, 3x4 feet, with drawer—all poplar and very neat, worth \$4.50.

No. 25. FOR A CLUB OF 35.
One Dressing Case, 3 drawers, quarter marble, 2 toilet drawers and glass—walnut and very neat, worth \$14.00.

(These goods we get from A. C. Vogler, Salem, N. C.)

No. 26. For a Club of 30.
One "Daisy" Feed Cutter, 6 inch blades, worth \$12.00.

No. 27. For a Club of 35.
"Telegraph" Feed Cutter, No. 5, worth \$14.00.

No. 28. For a Club of 18.
One Saddle, quilted seat, all stock, worth \$7.50.

No. 29. For a Club of 25.
One Single Buggy or Single Wagon Harness, with bridle, reins and collar, worth \$10.00.

No. 30. For a Club of 37.
One Set Double Wagon Harness, bridles, collars and reins, hand made, worth \$15.00.

No. 31. For a Club of 9.
One Clipper Plow (one horse) extra point and mould board, worth \$3.50.

No. 32. For a Club of 3.
One Pair neat Andirons, worth \$1.00.

No. 33. For a Club of 15.
One Hand Saw, one Chisel 3/4 inch, one Chisel 1 inch, one Auger 3/4 inch, one Drawing Knife, one Hammer, one Square and one Hatchet—all first class, worth \$6.00.

For a Club of 3. One good Brace, adjustable socket, with 4 bits, worth \$1.40.

(These goods we get from Brown, Rogers & Co., Winston, N. C.)

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One Sack (100 pounds) Lister's Ammoniated Phosphate for Tobacco, worth \$3.25.

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One Sack (100 pounds) of either British Mixture, G. Ober & Son's Special Compound, Owl Brand Tobacco Guano, or Game Guano—all for Tobacco, worth \$4.00.

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No. 36. For a Club of 50.
One Tate's Victor Grain and Seed Separator and Grader, with wheat screens complete—capacity 20 bushels per hour. Has complete self-bagging arrangement. Will give four grades of the grain—bagging each grade separately if desired. The best and simplest Separator or Fan in the United States, worth \$22.50.

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No. 30.	No. 32.
Live New York.....12 00 night	No. 32.
" Philadelphia.....7 20 a m	3 40 pm
" Baltimore.....8 30 "	4 50 "
" Washington.....11 15 "	7 00 "
" Charlottesville.....3 35 p m	11 00 "
" Lynchburg.....6 45 "	3 00 am
" Richmond.....3 25 "	5 15 "
" Burkeville.....5 21 "	2 00 "
" Keyesville.....6 14 "	4 45 "
" Drakes Branch.....4 45 "	4 00 "
" Danville.....9 00 "	5 00 "
" Greensboro.....11 00 "	8 04 "
" Goldsboro.....11 30 am	9 48 pm
" Durham.....4 07 "	10 30 am
" Chapel Hill.....4 45 "	1 12 pm
" Hillsboro.....6 47 "	10 20 am
" Salem.....8 15 "	2 20 pm
" High Point.....11 33 "	10 16 "
" Salisbury.....12 57 a m	11 23 "
Ar. Statesville.....10 00 "	12 29 "
" Asheville.....10 00 "	12 29 "
" Warm Springs.....3 05 pm	6 21 "
Live Concord.....1 46 "	11 50 "
" Charlotte.....3 00 "	1 00 "
" Spartanburg.....7 04 "	3 34 "
" Greenville.....1 30 pm	10 40 "

NORTHBOUND—DAILY.

No. 51.	No. 53.
Live Atlanta.....6 00 pm	8 40 am
Ar. Greenville.....12 25 a m	2 30 pm
" Spartanburg.....4 40 "	3 43 "
" Charlotte.....5 53 "	6 25 "
" Concord.....6 10 "	8 01 "
" Salisbury.....7 25 "	9 08 "
" High Point.....7 53 "	9 43 "
" Greensboro.....11 28 "	12 30 am
" Salem.....12 28 pm	4 40 "
" Hillsboro.....1 00 "	7 00 "
" Durham.....1 35 "	7 00 "
" Chapel Hill.....4 40 "	11 00 "
" Raleigh.....5 53 "	12 00 "
" Goldsboro.....6 40 "	1 04 am
" Danville.....10 00 am	11 30 pm
" Drakes Branch.....12 35 pm	1 04 am
" Keyesville.....12 51 "	3 04 "
" Burkeville.....1 30 "	3 57 "
" Richmond.....1 46 "	7 00 "
" Lynchburg.....12 55 "	2 00 "
" Charlottesville.....3 15 "	4 10 "
" Washington.....8 30 "	8 30 "
" Baltimore.....11 25 "	10 03 "
" Philadelphia.....3 00 a m	12 35 pm
" New York.....6 20 "	3 20 "

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ASSETS:
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Bonds and Mortgages.....85,000.00
Property13,978.80
Cash on hand.....13,827.58

LIABILITIES:
Assessments Paid in Advance.....\$ 805.63
Due Assessment Accounts.....6,785.73

This Company was organized as recently as September 3, 1878, but the management and character of the Company has been such as to secure and enjoy the support of such of our leading business men as Col. A. B. Andrews, Maj. Robt. Bingham, Mr. R. T. Gray, Hon. A. C. Avery, Circuit Court Judge, Rev. Dr. C. T. Bailey, and other representative men throughout the State.

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15—t. C. W. VOGLER, Agent.

A CARD.

MR F H HYATT, Special Agent for the Valley Mutual Life Association, of Virginia—

Sirs:—Permit me to express my appreciation of the promptness and business-like manner with which you paid the Life Policy of \$5000 on the life of John P. Seerest, of Monroe, in this county. The action of your Company in thus promptly adjusting this claim must commend it to the favor of all honest people.

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Guardian.
Winston, N. C., April 29, 1886.